



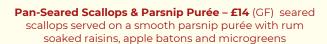




Bread board with chef's homemade flavoured butter -£5

Zucchini fritti -£6





Shrimp Tempura with Thai Sweet Chilli Lime Dipping Sauce - £13

Lightly battered shrimp fried crisp, served with a tangy and sweet Thai dipping sauce infused with lime and chilli

Sticky Pork Belly Bites - £12

Tender cubes of pork belly glazed in a sticky soy-ginger sauce with a caramelised crust

Beef and Pork Meatballs in Spicy Nduja Tomato Sauce - £11

Juicy meatballs in a fiery tomato sauce with Nduja sausage, served with toasted sourdough for dipping

Salt & Pepper Calamari – £9.50

Golden-fried calamari rings seasoned with cracked pepper, sea salt, and a hint of chilli, served with aioli.

Sweet and Sticky Honey Garlic Chicken Tenders -£11

Crispy chicken strips tossed in a glossy honey garlic glaze

BangBangCauliflower-£13 (VE)

crispy cauliflowerflorets tossed in aspicy, creamy Bang Bang sauce with a hint of lime

Wild Mushroom Porcini Risotto - £15.50(V)

Creamy Arborio rice slowly cooked with porcini and wild mushrooms.

Sage& Butternut Squash Risotto- £15(VE)(Gf)

Roasted butternut squash risotto with crispy sage, garlic oil, and toasted seeds

Salt & Pepper Tofu - £11.95

Crispy tofu cubes wok-tossed with peppers, spring onions, and cracked pepper seasoning

Soup of the Day – £9 (V)

A daily selection of fresh, seasonal vegetables blended into a warming, hearty soup. Please ask your server for today's offering. Hummus – £8 (VE) (V)

creamy, house-made chickpea hummus topped with smoked paprika and olive oil, served with warm flatbread

Stuffed Portobello Mushroom - £12 (VE) (GF)

Large Portobello mushroom cap stuffed with herbed guinoa, cherry tomatoes, and pine nuts, roasted and drizzled with balsamic glaze.



Ravioli Lobster - £16.99 Handmaderavioli stuffed with delicate lobster meat, servedina rich butter sauce, finished with a touchof herbs

Pappardelle con Salsiccia Ragù - £16.50

Fresh homemade wide ribbon pasta tossed in a slow-cooked ragù of Italian sausage, tomatoes, red wine, and aromatic herbs

Spaghetti Carbonara - £16.50

Classic Roman-style carbonara with pancetta, freerange egg yolk, Pecorino Romano

Traditional Lasagna - £15.50

Layers of fresh pasta sheets, rich beef and pork ragù, creamy béchamel, and melted cheese

Braised Beef Short Ribs – £22 (GF)

Slow-braised beef short ribs in a red wine reduction, served with root vegetables mash potato and a silky jus

Tagliata Sirloin Tuscany Style - £18.95 (GF)

Chargrilled sirloin steak served with rocket, shaved Parmesan, and a balsamic glaze

Pollo Valdostana - £22.50

Breaded tender chicken breast layered with Parma ham and Fontina cheese served with a madeira sauce

Pollo Cacciatora - £19 (GF)

Hearty hunter-style chicken stewed with tomatoes, olives, garlic, and herbs.

Fritto Misto – £23.99

Crispy-fried calamari, prawns, and white fish served with garlic aioli

Pan-Fried Seabass - £19.50 (GF)

Crispy-skinned seabass served on a bed of Provençal-style ratatouille, finished with fragrant basil oil

Fish and Chips - £16.50

Beer-battered cod served golden and crisp with chunky chips, tangy tartar sauce, and minted mushy peas.

Insalata di Polpo - £14

Octopus salad with celery, red onion, parsley, olives and lemon vinaigrette, light, zesty, and authentically Mediterranean

(v) - vegetarian / (ve) - vegan / (GF) - gluten free / please inform your server of any further allergies.

Polidor

Autumn Menu